

Grand Tasting Each Day of Harvest Fair New Bites Every Day

SANTA ROSA, Calif. – September 26, 2013 – Harvest Fair is a week away and already foodies are licking their lips. The exciting news at Harvest Fair this year is that the Tasting Pavilion is open every day of the event: THREE days of heavenly tasting with new restaurants participating each day. In addition to restaurants, other professional food purveyors will offer tastes of everything from appetizers to cheese to desserts. With new and delicious morsels to sample each day, lucky tasters may not spend much time wondering how each purveyor got there. But there is a story behind it.

Some of the dishes you'll enjoy at Harvest Fair's Tasting Pavilion won the Harvest Fair's newly added gold medal Restaurant Competition. The competition took place this time at the restaurants themselves, which gave the chefs an opportunity to show their creativity, flavor, and presentation in the atmosphere they've created. The competition's judges rated each dish on creativity, flavor, use of local ingredients, and presentation; the things that make one dish stand out from another.

“We found dishes we loved at every restaurant,” says Heather Irwin, food and wine writer at the Press Democrat and Editorial Director, 707.pressdemocrat.com. “The diversity of food in Sonoma County is so broad, from simple lunch counters and family-friendly bistros to luxurious white tablecloth destinations. What ties so many of them together is a passion for Sonoma county's bountiful produce and locally-sourced products; hardworking chefs who care about their cuisine and eaters who come from near and far to experience a food culture like no other.” And guests will be delighted at to experience some of these award winning delicacies October 4 – 6 at the Harvest Fair.

John Ash Restaurant & Company in Santa Rosa took home three out of the seven awards during the Restaurant Competition this year with their Fig Chevre and Arugula salad, Mary's Crispy Chicken Slider appetizer and their Russian River Raspberry Cheesecake dessert. Delighting the judges with their culinary range, El Coqui in Santa Rosa won for their vegan entrée, Vegetable Conoa and their meat entrée, Pollo Al Horno. Another Santa Rosa favorite, Thai Time Restaurant scored a win for their seafood entrée Ole's Ocean Seafood. And Catelli's in

Geyserville made lasting impressions by winning the pasta dish award for their 10 Layer Lasagna.

Each day's Tasting Pavilion ticket is good for an all-inclusive tasting experience. Ticket holders get to sample every purveyor's food, wine, and beer. And as an added bonus this year guests will be able to shop for their favorite gold medal winning wines in the Marketplace saving as much as 15% off case purchases. The Marketplace will also host a series of free activities that include Chef Demonstrations, Wine Tasting Seminars, D-I-Y Workshops and of course a unique shopping experience for highly sought after artisan wares from Wine Country.

The Sonoma County Harvest Fair hours are Friday, October 4th from 4 to 9 pm and Saturday and Sunday October 5-6 from Noon to 5 pm. Gate Admission is free. The all-inclusive Tasting Pavilion will be open Friday, October 4th from 5 to 8 pm and Saturday and Sunday, October 5-6 from 1 to 4 pm. Tickets are \$50 each or two for \$90 through October 3rd. Tickets are available for purchase online at harvestfair.org or at the Box Office, which is located at 1350 Bennett Valley Road in Santa Rosa or at the door the day of the event.